

Title (en)  
BAKERY CUSTARD

Title (de)  
PUDDING FÜR BÄCKEREIPRODUKTEN

Title (fr)  
CREME PATISSIERE

Publication  
**EP 0655889 B1 19970305 (EN)**

Application  
**EP 93917778 A 19930810**

Priority  
• EP 93917778 A 19930810  
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Abstract (en)  
[origin: WO9404037A1] The invention concerns ready-to-use bakery custard with long shelf-life. These products comprise: 60-95 wt.% of a fat emulsion, 0.01-20 wt.% of a sweetener, 2-10 wt.% of a UHT-stable starch, 1-5 wt.% of a gelatin, 0.01-5 wt.% of a UHT stable hydrocolloid and has a pH = 6.5-7.5, Stevens hardness of the product is 50-250 and viscosity at 50 s-1 ranges from 3,000-20,000 mPa.s.

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**A23C 9/154; A23L 1/187**

IPC 8 full level  
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